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THE PROGRESS IN THE CONSERVATION OF SURPLUS AGRICULTURE AND FISHERY PRODUCTS IN THE UAR

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THE PROGRESS IN THE CONSERVATION OF SURPLUS AGRICULTURE AND FISHERY PRODUCTS IN THE UAR

No. 424

D.4.

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1. Most if not all agriculture products need to be processed before they are consumed. Food products in particular are consumed all around the year, but they are harvested periodically, therefore they need special treatments to extend their marketing period and to prevent their spoilage. Thus the application of storage technics for certain foods is necessary, i.e. grains and meats, fish, vegetables and fruits, that are consumed fresh. In other instances more elaborate technics such as, canning, dehydrating or freezing can extend the life of certain foods for such longer periods.

2. The establishment of food industries, in villages or rural districts have several advantages. Proper processing leads always to the best utilization of existing farm products and also helps to raise crop production by creating new channels for the processed products and thus stimulate farmers to grow more. Proceesing and freezing agricultural products also aids in bettering in nutritional status of the population. The establishment of these new industries in rural districts helps in improving the technical ability of the inhabitants and raises their standard of living.

3. The UAR Government, through the Ministry of Industry, has realised the importance of establishing food industries and hes chosen the localities where raw materials prevail i.e. in villages near farm land and near the sea. The progress in the conservation of food products in the UAR is apparent from the increases in the value of the food industries from 1952 - 1961 which was 122.3 and 170.1 million pounds respectively. This progress is also exemplified by the recent establishment of various modern food processing plants and resulting increase in conserved food production.

4. Modern plants have been established for, canning of fruits and vegetables, fish canning, onion dehydration, shrimp freezing, milk processing, bulk storing, grain silos, cold storage warehouses.

5. In 1961 a general organization for food industries was formed. This organization encompasses all food processing companies. It will certainly direct production of these companies towards much higher levels.

I. Canning of Fruits and Vegetables

6. Seven cannaries are in operation in the UAR of these, two modernally equipped cannaries were established recently. It could be seen (refer to table) that there was a substantial increase in the amount of canned fruits and vegetables during the past en years. The increase was 240% between 1952 and 1961 and 20% between 1952 and 1961.

7. One of the main products canned in the UAR is a type of bean related to Vicia faba. This product is usually consummed as a baked bean dish and is considered one of the typical foods od the country. Many technological problems arise during its canning; the main problem being the baking process which usually occurs in the can during the final heat treatment.

8. Mangoes and pears are the main fruits canned in the UAR although the amounts processed a rather small. Mangoe juice has a lot of possibilities. However technological problems in peeling and juice extraction should be further studied. Several new citrus juice plants are under reconstruction in different localities.

II. Fish Canning

9. Canning of fish mainly sardines, was started for the first time in 1960 with the establishment of a cannary near Damietta. Sardines and other types of fish were usually salted and thus the amount of catch was regulated by the efficiency of small household salting units and by fresh consumption which is limited by insufficient refrigerating facilities. This cannary has certainly stimulated fisherman to increase their catch and will definitely lead to the use of more modern and efficient fishing equipment.

10. The cannary has a capacity to produce 7000 tons of canned sardines, it is also equipped to pack shrimps. The amount of sardines canned in 1961 was 345 tons approximately (refer to table).

III. Onion Dehydration

11. Dehydration of onions is an old established industry in the UAR. Recently a modern plant was opened in Upper Egypt, in the district where onions are one of the main field crops. With the establishment of this cannary the total number of dehydrating plants was brought up to eight with a total production of 5.000 tons of dried onions annually (refer to table).

12. Most of the old plants were in Alexandria and they depended on culls, obtained during the preparation of fresh onion for export, as raw material. The new plant depends on first quality onions grown in Upper Egypt which are especially high in total solids.

13. Other products such as garlic and different vegetables are also dehydrated.

14. Sun drying of certain vegetables such as okra are still produced by primitive means as a Household industry.

IV. Shrimp Freezing

15. Since 1952 five shrimps freezing plants have gone into operation and production has increased five folds since the birth of this industry in 1954.

16. Most of the plants use the Birds' eye system of freezing. The lack of refrigeration in the country directs all of the output for export to the U.S.A. and the European markets.

17. Freezing of other types of fish and vegetables is also carried out however the quantities produced a rather small.

V. Milk Processing

18. Two new milk processing were established in the recent years. The present production of pasteurized milk is about 11.000 tons per year which is well over twice as much as that produced in 1957. (refer to table). Through the efforts of the cooperatives it was possible to supply milk pasteurizing plants with sufficient quantities of cooled milk.

19. Cheese production has also increased in the UAR and a lot of cheese that was imported is now produced locally.

VI. Bulk Storing

20. The lack of adequate storing for grains and other product and the consequent loss by pests and spoilage has pressed the need for establishing a comprehensive plant for storing.

21. A complete project for grain silos and refrigerating units for meats, dressed chickens, fish vegetables and fruits has been laid out.

VII. Grain Silos

22. Three main port silos facilities in Alexandria, Port Said and Safaga which have a total capacity for storing 113.000 tons of grains are planned to be finished between 1960 and 1965. These facilities will serve the whole country through distribution silos in different parts of the country. The distribution silos will have a total storing capacity of 536.000 tons. One of these distribution silos situated at Cairo is now in operation. This facility receives the grain from Alexandria and from the producing districts of the Delta. The silo facility is made up of 49 grain elevators with a total capacity of 58.000 tons and they are equipped to receive automatically 45.000 tons.

VIII. Cold Storage Warehouses

23. The program planned for cold storage warehouses compromises two stages, the first is to be completed by 1963 and includes the construction of 17 units, one in each capital of a governate. Those in Cairo and Alexandria have a capacity of 1500 metric tons each. The others have each a capacity for storing 1100 metric tons. One warehouse in Suez is already in operation; it has a capacity of 1500 metric tons and is now being used for storing imported frozem meats.

24. Potatoes are one of the most important foods that are usually stored under refrigeration in the UAR. They are stored either for seed or for fresh consumption. They have long been stored in primatively ventilated warehouses called "Newala". This method of storing meant an annual loss of 25% of the stored crops.

25. These new cold storage warehouses will certainly help in increasing the storage space for seed potatoes and will reduce the amounts of potatoes lost by spoilage.

Table I gives representative sets of the amounts of some processed foods produced in UAR.

TABLE I
AMOUNTS OF SOME PROCESSED FOODS PRODUCED IN THE UAR

Type of Product	1952	1957	1961
	Amounts produced in tons		
Canned vegetables	1000	2 800	3 419
Canned fruits and juices	--	50	103
Canned sardines	--	--	345
Dehydrated onions	1 600	4 900	4 000
Frozen shrimps	--	300	1 116
Pasteurized milk	--	4 500	10 749
Soft cheese	85 000	77 000	89 863
Hard cheese	2 000	2 000	2 464
Processed cheese	140	400	1 130

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